

# TAKA MARYLEBONE JAPANESE TAPAS

## FIRST THINGS FIRST

EDAMAME	5.5
<i>Wild Fennel Salt or Spicy Kombu Dressing Shojin</i>	
MISO SOUP	6
<i>Organic Miso, Roasted Seaweed and Tofu</i>	

## RAW TO THE CORE

BLUEFIN TUNA TARTARE	14
<i>Smoked Gochujang Soy, Confit Egg Yolk and Roasted Nuts</i>	
LOCH DUART SALMON TATAKI	12.5
<i>Shio Kombu, Green Chilli Sauce</i>	
YELLOWTAIL	13
<i>Amazon Cacao, Smokey Aubergine and Yuzu Soy</i>	
(Limited availability) CHUTORO TATAKI	18
<i>Roasted Red Chilli, Diakon, Shio Kombu</i>	

## PLANT BASED POWER

NASU DENGAKU	9
<i>Fermented Plantain Miso Glazed Aubergine</i>	
ARIGATO AVOCADO	12.5
<i>Grilled Avocado with Spicy Peanut Soy</i>	
NAMAYASAI TSUKEMONO	13
<i>Field Greens, Preserved Veggies and Shiso Vinegar</i>	
NEON SALAD	10.5
<i>Baby Gem, Beetroot Miso, Crispy Shallots and Tofu Tempura</i>	

## ROBATA FIRE STARTER

NAMAYASAI COURGETTE (150G)	12
<i>Yuzu Truffle Miso</i>	
BLACK COD MISO (160G)	32
<i>Yuzu Miso</i>	
HOT AND SOUR CHICKEN CRUNCH	27
<i>Botterills Chicken Yazai Zuke, Yuzukosho Mayo and Puffed Rice</i>	
STICKY SAKE RIB EYE (250G)	32.5
<i>Shio Tare, Pink Pepper, Garlic</i>	
SALMON TARE-YAKI (120G)	22
<i>Loch Duart Salmon, Mentaiko Butter, Lime</i>	
ENOKI MUSHROOM	12
<i>Yuzu Butter, Herb Oil</i>	
<i>Add Truffle</i>	8

## FRI OR DIE

LORD OF THE FRIES	15
<i>Carroll's Heritage Potato Chips with Truffle and Parmigiani Reggiano</i>	
POPCORN SHRIMP TEMPURA	14
<i>Spicy Mayo and Butter Ponzu</i>	
TFC NANBAN	12.5
<i>Fried Chicken, Smoked Daikon Tartare</i>	

## RICE IS NICE

YELLOWTAIL NORI TEMPURA (4PCS)	11.5
<i>Wasabi Tobiko, Spicy Mayo</i>	
SALMON TRUFFLE PONZU BITES (4 PCS)	12.5
<i>Loch Duart Salmon, Summer Truffle, Wasabi</i>	
WAGYU DRIPPING RICE (limited availability)	13
<i>Greasy Wagyu Fat, Sukiyaki Sauce on Sushi Rice</i>	
STEAMED RICE	4.5
<i>It's a Bowl of God Damn Japanese Rice</i>	

## MOCHI FLAT BREAD

TACAMOLE	13
<i>Red Chilli, Corriander, Yuzu</i>	
EXMOOR CAVIAR	40
<i>Cornish Salted Exmoor Caviar with our Bread, Enough Said!</i>	
EXTRA BREAD	5.5
<i>Extra Bread and Extra Nori Butter</i>	

## ROCK AND ROLLS

BLUEFIN TUNA CRUNCH	13.5
<i>Spicy and Crunchy and Crunchy and Spicy</i>	
NAMA YASAI TSUKEMONO	9.5
<i>Preserved Veggies from East Sussex</i>	
SAKE	12
<i>Loch Duart Salmon and Avocado</i>	
CALIFORNIA	13
<i>Snow Crab, Yuzu Tobiko and Yuzu Mayo</i>	
KAPPA	7.5
<i>The Big Baby Cucumber Roll</i>	
AVOCADO	12.5
<i>Avocado, Avocado, Avocado</i>	
SUKIYAKI	16
<i>Slow Cooked Kagoshima Wagyu and Onsen Egg</i>	
FRIED HOKKAIDO SCALLOP	13
<i>Crispy with Kimchee</i>	
TORO TAKU	11
<i>ChuToro Tartare &amp; Smoked Daikon</i>	
UNAGI	15
<i>Fresh Water Eel and Cucumber, Mango</i>	
THE SLAIN DRAGON	16.5
<i>Not a Traditional Dragon Roll</i>	
EXMOOR CAVIAR	42.5
<i>Avocado, Avocado, Avocado, Caviar (10g)</i>	
CRISPY BLACK COD	13.5
<i>Spicy Mayo, Pickled Cucumber Salad</i>	

**WAGYU SANDO (80G)**  
**KAGOSHIMA A5 SAKURA WAGYU**  
**TONKATSU SAUCE & ENGLISH MUSTARD**  
**50**

### Service Charge

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.

### Allergies and Intolerances

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. If you have any specific allergies or concerns, please let us know and we'll do our best to help.